

Cooking With the Classics: Tchaikovsky

Chef Heather's Russian Tea Cakes

Enjoy with a cup of tea and listening to the impassioned music of this Russian composer!

Ingredients:

1 cup flour
1 teaspoon baking powder
½ teaspoon salt
2 eggs
2/3 cup sugar
¼ cup milk
1 small Subarashii Kudamono
Asian Pear, chopped
1 small to medium orange
peeled & chopped
Cooking spray



Steps:

Combine ingredients and beat 1 minute. Fold Subarashii Asian Pears and oranges into batter.

Pour batter into pre-sprayed tart pan or mini-muffin pan.

Bake at 350 degrees F for 35 minutes (if using a tart pan); 20 to 25 minutes if using mini-muffin pan; or until golden brown.

Cake should be sponge-like to the touch on top.



Enjoy plain or
with homemade
preserves or local
honey!